

NOTES:

GREASE, OIL, AND SAND INTERCEPTORS SHALL BE PROVIDED FOR ALL COMMERCIAL KITCHENS THAT PREPARE FOOD ON A REGULAR BASIS. THE GREASE AND OIL INTERCEPTOR SHALL BE REQUIRED TO COLLECT ALL OF THE EFFLUENT ORIGINATING FROM THE COMMERCIAL KITCHEN. THE FOLLOWING DESIGN GUIDELINES SHALL APPLY:

1) GRAVITY GREASE AND OIL INTERCEPTORS - PREFERRED:

SIZED IAW NYSDEC-EPA REQUIREMENTS:

RESTAURANTS:

(D)(GL)(ST)(HR/2)(LF) = SIZE OF GREASE TRAP IN GALLONS, WHERE:

D = NUMBER OF SEATS IN DINING AREA

GL = GALLONS OF WASTEWATER PER MEAL, NORMALLY 5 GALLONS

ST = STORAGE CAPACITY FACTOR - 1.7

HR = NUMBER OF HOURS OPEN

LF = LOADING FACTOR - 0.8

HOSPITALS, NURSING HOMES, ETC.:

(M)(GL)(ST)(2.5)(LF) = SIZE OF GREASE TRAP IN GALLONS, WHERE:

M = MEALS PER DAY

GL = GALLONS OF WASTEWATER PER MEAL, NORMALLY 4.5 GALLONS

ST = STORAGE CAPACITY FACTOR - 1.7

LF = LOADING FACTOR - 0.75

MINIMUM = 750 GALLONS

MANUFACTURER: KISTNER

2) HYDROMECHANICAL GREASE AND OIL INTERCEPTOR - SECONDARY

SIZED BASED ON THE NUMBER OF DRAINAGE FIXTURE UNITS (DFU'S) INFLUENCING THE SEPARATOR:

DFU'S (BASED ON INTERNATIONAL PLUMBING CODE):

INTERCEPTOR SIZE

8
10
13
20
35
172
216
342
428
576
720

20
25
35
50
75
100
150
200
250
350
500

GREASE AND OIL SEPARATOR NOTES

N.T.S.

ISSUE DATE: FEBRUARY 2019

TOWN & VILLAGE OF ELLICOTTVILLE

COMMENTS

EVL ENG DEPT.

SEWER - S11

REVISIONS

DATE

